

SANDRA'S MAPLE PECAN GRANOLA



TIME TO PREPARE

10 Minutes



COOK TIME

30 Minutes



MAKES

ABOUT 8 CUP



Ingredients

- 4 cups old-fashioned rolled oats
- 1/4 cup shredded unsweetened coconut
- 1 cup pecans, walnuts, pistachios or a combo
- 1/2 cup rice Krispies, puffed quinoa or puffed rice, optional
- 1/2 cup pumpkin or sunflower seeds
- 1 tsp [ground cinnamon](#)
- 1/2 tsp kosher or sea salt
- 1/2 cup melted coconut oil or olive oil
- 1/2 cup maple syrup or honey
- 1 tsp vanilla extract
- 1 cup dried cranberries, cherries or

Steps to Make

1. Preheat oven to 325 F. Line a large rimmed baking sheet with parchment paper.
2. In a large bowl, mix together oats, coconut, nuts, rice Krispies (if using), pumpkin seeds, cinnamon and salt.
3. In a small bowl, whisk together melted coconut oil, maple syrup and vanilla; mix well then pour over oat mixture and stir until everything is well coated with oil mixture.
4. Transfer to the prepared baking sheet. Bake in preheated oven for 25 to 35 minutes, stirring once halfway through until mixture is golden brown.
5. Remove from oven and cool completely before adding in the dried fruit and any optional Add-ins you wish. Store in an airtight container for up to 2 weeks or freeze for up to 3 months.

other dried fruits such as apricots or dates

- Optional Add-ins: Cacao nibs (added in the last few minutes of baking), chia seeds, hemp seeds or chocolate chips (added only once granola has cooled)